

# Red Velvet Cake



Serves 10

## CAKE:

2 1/2c cake flour, sifted	1 1/2c sugar	1t distilled white vinegar	1/2c butter, unsalted, softened
2t cocoa powder	1/2c butter, unsalted, softened	1t vanilla	1 pound confectioner's sugar
1t baking soda	2 large eggs	<b>ICING:</b>	1t vanilla extract
1t baking powder	1c buttermilk	8oz cream cheese, softened	1c pecans, chopped
1t salt	2oz red food coloring		

**CAKE:** Preheat oven to 350. Grease and flour 2 ~ 9" cake pans.

In medium bowl, sift together flour, cocoa, baking soda, baking powder and salt. Set aside.

In large bowl, cream together sugar and butter. Beat in the eggs, one at a time. Alternately add flour mixture and buttermilk. Beat in food coloring and vinegar, then add vanilla.

Spread batter evenly in the pans. Bake 20~30 minutes or until wooden toothpick inserted in the center comes out clean. Cool in pan for 10 minutes and then cool completely on wire racks.

**FROSTING:** In large bowl, cream together cream cheese and butter.

Beat in confectioner's sugar until fluffy.

Beat in vanilla. Stir in pecans.

Spread frosting in between the two cake layers and on the top. Do not frost sides.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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